

Drink Recipes



Hot Buttered Rum Mix

David Wickler, Sales

Ingredients

1 lb. butter
1 lb. powdered sugar
1 lb. brown sugar
2 teaspoons cinnamon
1 teaspoon nutmeg
1 quart vanilla ice cream (at room temperature)
1 1/2 ounces Spiced Rum per cup (or not)
boiling water
nutmeg

Directions

Cream the butter, sugar and spices together mixing well and removing lumps. Add the ice cream and mix well. Put in the freezer until needed. To serve add 2 tablespoons batter (or more) to a cup, add Spiced Rum to preference, and fill with boiling water to fill cup. Mix. Sprinkle with nutmeg. Garnish with cinnamon bark roll. If you are being extra naughty add French Vanilla whip cream.

This is a great mix (with or without the Rum) that the entire family can enjoy. It can also make a nice holiday gift presented in a nice tin with a bow.

Drink Recipes



Cranberry Tea

Kevin Smith, Sales

Ingredients

1 quart cranberry juice
2 cups orange juice
3 tbsp. lemon juice
1 cup sugar
2 quarts water
3 sticks cinnamon
6 cloves
Spiced Rum (optional)

Directions

Combine all ingredients into a crock pot and heat to preference. Great winter/holiday warmer!

Drink Recipes



Grapefruit Basil Martini

Jim Walker, Sales

Ingredients

2 ounces vodka
2 ounces freshly squeezed grapefruit juice
1 -2 teaspoon simple syrup (equal parts of sugar and water)
2 -3 basil leaves

Directions

Muddle a couple of the basil leaves with the simple syrup in the bottom of a mixing glass or shaker. add the other ingredients, plus ice. Shake until very cold and pour into a martini glass. Place a nice-looking leaf in the drink.

Sweet Treats



Chocolate Mousse

Todd Drollinger, Support

Ingredients

4 tablespoons butter
6 ounces chocolate, chopped course (milk chocolate, dark chocolate, semi-sweet chocolate)
4 eggs, separated
1 teaspoon vanilla extract
3 tablespoons (divided)
1 cup heavy whipping cream

(If you want to skip buying whipping cream then you can use the Reddi Whip from the can—you probably want to use at least 2-3 cups)

Optional

2-3 tablespoons of strong coffee or liqueur (like raspberry or orange flavored) or (light or dark rum)

Directions

Melt chocolate either in medium bowl set over large saucepan of barely simmering water or microwave in an uncovered microwave safe bowl for 45 seconds on high and then stir the mixture and keep repeating this step until the mixture is completely smooth. This should take 3 to 4 times in the microwave for 30-45 seconds each.

Whisk the butter into the melted chocolate a tablespoon at a time. If the butter does not seem to be melting then put butter in microwave safe dish and microwave for 20-30 sec. If the bottom of the bowl is cool enough to touch then whisk in the egg yolks, the vanilla and if using add the optional coffee or liqueur and set aside to cool slightly for at least 5-7 minutes.

Put the egg whites into a clean mixing bowl and beat with an electric mixer soft peaks form. Raise mixer speed to high and slowly add 2 tablespoons of sugar; beat to stiff peaks If using whipping cream then wash the beaters; put the cream and the remaining 1 tablespoons sugar in a separate mixing bowl and beat with the electric mixer until the whipping cream holds stiff peaks.

Whisk a 1/4 of the egg whites into the chocolate mixture, then fold in the remaining whites thoroughly but gently with a rubber spatula. Fold in the whipped cream (or Reddi Whip) just enough so that there are no streaks of white. Refrigerate until chilled. You could also put into individual cups and refrigerate until chilled.

Time: 30 minutes, plus time to chill. Best if eaten within a day. Serving Size 6-8 servings

Sweet Treats



Mint Nanaimo Bars

Pete Ferrara, Support

Ingredients

1 cup unsalted butter

1/2 cup granulated sugar

8 tbsp cocoa powder

1 egg, beaten

4 cups graham cracker crumbs

1 1/2 cup shredded coconut

2 tsp vanilla

Middle Mint Layer

1 cup unsalted butter, softened

4 cups confectioners' sugar

1/4 cup creme de menthe or you can substitute the 3 below ingredients instead:

- 2 tbsp milk
- 1 tsp peppermint flavor
- 8 drops of green food coloring (or more depending on how green you want to make these bad boys)

Top Chocolate Layer

8 oz semi-sweet chocolate squares (2 cups of chocolate chips)

3 tbsp butter

Directions

In a large sauce pan melt the butter, granulated sugar, and cocoa powder together and stir. Mix in the beaten egg. Add the graham cracker crumbs, coconut and vanilla. (You can add 1/2 cup of nuts in substitution for 1/2 cup of coconut if you desire). Stir until combined. Line a 13 x 9 glass pan with parchment paper. Press the graham cracker mixture into the bottom of the pan. Place in the fridge to cool (approximately 30 minutes).

In a large mixing bowl, mix the butter and sugar, until it is light and fluffy. Add the crème de menthe 1 tbsp at a time or if using the other three ingredients and the milk one tbsp at a time, then add the peppermint extract and food coloring and beat until light and fluffy. Spread onto the crust layer and chill for 30 more minutes.

In the microwave, melt the chocolate and butter for 30 seconds at a time until all chocolate has melted completely. Pour on top of the middle layer, and spread with a spatula. You can also tip the pan slightly back and forth to ensure an even coating of chocolate. Place the Nanaimo bars back in the fridge for at least 30 minutes to chill. When ready to serve, cut into squares.

Sweet Treats



Apple Cranberry Crisp

Ron Strandin, CEO

Ingredients

8 Granny Smith Apples (5 pounds)
24 ounces of fresh Cranberries
 $\frac{2}{3}$ Cup Sugar
1 tsp Cinnamon
1 $\frac{1}{2}$ Cups Oats
1 $\frac{1}{3}$ Cup firmly packed Brown Sugar
1 Cup Butter cut into $\frac{1}{2}$ inch pieces
1 Cup Flour
Pinch of Salt
Vanilla Ice Cream

Directions

Position rack in center of oven and preheat to 375°. Toss apples, cranberries and $\frac{1}{2}$ teaspoon of cinnamon in large bowl. Pour into a 9 x 13 baking dish. Combine oats, brown sugar, butter, flour salt and remaining $\frac{1}{2}$ teaspoon of cinnamon in a large bowl and blend with fingers until mixture resembles course meal. Sprinkle over fruit and pat down lightly. Bake until apples are tender and topping is golden.

Sweet Treats



Brownies with Green Peppermint Icing/Chocolate Glaze

Arun Thomas, Development

Ingredients

1 stick of butter
4 squares unsweetened chocolate
4 eggs at room temperature
2 cups sugar
½ teaspoon salt
1 tsp. vanilla
1 cup flour
1 cup nuts (optional)

Directions

Melt butter and unsweetened chocolate. Let cool a little. Beat the eggs well and mix in sugar, salt and vanilla. Add the mixes together. Stir in by hand flour (and nuts if your crowd likes nuts) and bake at 350 degrees for about 26 minutes in a metal 9x13" pan. Cool.

Frosting

4 tbsp. butter
"Enough" powdered sugar
Few drops green food coloring
¼ tsp. peppermint flavoring

Directions

Beat 2 tbsp. butter, powdered sugar, green food coloring and peppermint flavoring (more or less) with some half-n-half to make a soft frosting. Frost the brownies. Melt 2 tbsp. butter with 2 squares unsweetened chocolate and pour over green frosting while it's still liquid—spread lightly.

Store at room temp (they won't last long) or freeze well-wrapped.

Sweet Treats



Spam Cupcakes

Matt Rougeux, Professional Services

Ingredients

½ cup brown sugar
½ cup molasses
1 ¾ cups cake flour
1 ½ teaspoons baking powder
½ teaspoon baking soda
½ cup unsalted butter, room temperature
2 eggs
⅓ cup full-fat sour cream
⅔ cup pineapple juice
3 cups food processed Spam

Directions

Preheat oven to 350 F. Using an electric mixer on high speed, mix brown sugar, molasses, cake flour, baking powder, baking soda, and butter for about three minutes. Mix in eggs until fully combined. Mix in sour cream and pineapple juice until just combined. Place a thin layer of Spam at the bottom of 16 cupcake liners (for best results, use the baking tool that modern women love, silicone liners). Fill the Spam-coated liners with batter. Sprinkle the remaining Spam on top of the batter. Bake for 25 minutes or until the cupcakes bounce back when lightly touched. Yield: 16 cupcakes

Frost with spiced cream cheese frosting made by mixing ½ cup room temperature unsalted butter with 8 ounces of room temperature cream cheese, two cups of powdered sugar, ¼ teaspoon ground cloves, ½ teaspoon ground nutmeg, and ½ teaspoon allspice.

Sprinkle the tops of the cupcakes with candied Spam.

Sweet Treats



Black Dog Ginger Cookies

Truly Carmichael, Product Management

People have been known to stand in line at The Black Dog Bakery for these cookies. This recipe makes a lot (a little over five dozen), so you'll have plenty of delicious treats to show for your effort, good keepers, and great for a bake sale!

Ingredients

½ cup coarsely chopped fresh ginger
1 cups canola oil
2 cups granulated sugar, plus 1 cup for rolling dropped cookie dough
½ cup molasses
2 eggs
1 teaspoons salt
1 tablespoon cinnamon
3 ½ teaspoons baking soda
½ teaspoon ground cloves
4 ⅔ cups pastry flour

Directions

Preheat oven to 350°F. Scrape the peel off the fresh ginger with the tip of a spoon, and chop the ginger. Mix the chopped ginger with the oil in a food processor until well-minced. In a large mixing bowl (I use my stand mixer's bowl) blend 2 cups of the sugar, molasses (½ cup) and 2 eggs.

Strain the minced ginger/oil mixture through a wire strainer, reserving the liquid. (You can adjust how spicy/gingery the cookies are right here by pressing more or less of the ginger slurry through the sieve. I like mine VERY gingery—so I strain the same oil through several times, and press hard to get all the ginger taste I can.) If you don't have a full cup of ginger flavored oil, top it up with oil until you do. Add the ginger oil to the egg mixture and blend until smooth. In a separate bowl, mix together the salt, cinnamon, baking soda, cloves, and flour. Add the dry mix to the wet mix, a little at a time, and blend well. Use a strong stand mixer—this dough is really thick.

Either line your cookie sheets with parchment paper, or grease with butter. Scoop the cookie dough by teaspoonfuls and roll in the reserved cup of granulated sugar. Place on prepared cookie sheets and bake for about eight to twelve minutes, just until the tops crack and the cookies are flat. Cool completely on wire racks. Enjoy!

Sweet Treats



Maple Walnut Fudge

Todd Drollinger, Support

Ingredients

½ cup butter (1 stick)
 1 cup whipping cream (or milk or half n half)
 1 cup sugar
 1 ½ cup brown sugar
 ½ teaspoon Sea or Kosher salt (if using table salt use ¼ teaspoon)
 12-16 oz of chocolate chips
 7-8 oz of mini marshmallows (if you only have a 10 oz bag then use it all)
 2 teaspoons vanilla
 1-2 cups walnuts, roughly chopped (optional)
 ⅓ cup pure maple syrup (optional)
 2 teaspoons maple extract (I use mapline brand) (optional)

Notes

- Whipping Cream - I used milk and it turned out just fine (whole or 2% is best)
- Walnuts - (I like walnuts so I use 1 to 2 cups)
- Mini Marshmallows - I use ½ bag+ from a 16 oz bag but you could use 7 oz of Marshmallow Cream
- The mini marshmallows melt faster. If you get the 10 oz bag of marshmallows then use the entire thing...a little more marshmallow won't hurt anything.
- Chocolate Chips - you choose the flavor. I used part semi-sweet and part milk chocolate. You could use butterscotch, peanut butter or some combo of your liking.
- Maple Extract - depending on the chips you use you might leave this out.
- Maple Syrup - if you don't have PURE Maple Syrup you can probably use Pancake Syrup.
- Sugar - you want to have the sugars + maple syrup total between 2 ¾ and 3 cups
- Sugar - if you don't add Maple Syrup then add ½ cup more of regular or brown sugar as noted below.
- Pan type - I used a non-stick pot and only stirred until it came to a full boil and then did not stir until it reach 236F or 237F on candy thermometer. 9 to 11 minutes

Directions

To be able to get the fudge out easily once it is cooled, Double line an 8x8 or 9x9 dish with tin foil (fold tin foil in half) for each direction of the dish and then spray with nonstick cooking spray. Melt the butter and then add the two sugars, cream, butter, salt and maple syrup (optional - if not using maple syrup add 1/2 cup more sugar [either brown or regular]) to large-ish pot over medium high heat.

Stir while bringing to a boil. Depending on the pot you might want to continue to stir often. You want to keep boiling the mixture until it reaches 236F - 239F degrees (soft ball stage) on a candy thermometer. This should take about 9 to 11 minutes. When it reaches the 236F - 239F degrees, stir in the chocolate(s), marshmallow, vanilla, and maple extract (if using) until everything has melted. Stir another couple of minutes until the fudge starts to lose it's shine. Quickly add the walnuts and pour into the 8x8 or 9x9 in square dish. Let cool at room temperature.

Sweet Treats



Chocolate Chip Cookies

Jim Walker, Sales

Ingredients

¼ pound (1 stick) unsalted butter, softened
¾ cup packed light brown sugar
1 egg
2 tablespoons vanilla extract
¾ cup coarsely chopped dates
1 cup all-purpose flour
½ teaspoon baking soda
½ teaspoon salt
¼ teaspoon baking powder
½ cup grated coconut
½ cup granola
¾ cup coarsely chopped walnuts
1 ¾ cups semi-sweet chocolate chips

Directions

In the large bowl of an electric mixer, cream the butter and brown sugar until smooth. Add the egg and vanilla and beat well. Stir in the dates and let the mixture sit 5 minutes to soften the dates. Then beat at high speed for 3 minutes or until very light brown and creamy. Combine the flour, baking soda, salt and baking powder in a small bowl, breaking up any lumps; stir into creamed mixture, mixing well. Stir in the coconut, granola, walnuts and chocolate chips. Drop the batter by tablespoonfuls onto a lightly greased cookie sheet about 1 ½ inches apart.

Bake in a 350 degree oven until lightly browned, about 10 to 15 minutes. Immediately remove cookies from cookie sheet and cool on a wire rack. Store in an airtight container. Makes about 4 dozen.

Sweet Treats



Divinity

Linda Caudle, Marketing

Ingredients

½ cup light corn syrup
2½ cups sugar
¼ tsp. salt
½ cup water
2 egg whites
1 tsp. vanilla
Chopped walnuts (optional)

Directions

In a saucepan mix corn syrup, sugar, salt, and water. Cook, stirring until sugar is dissolved. Continue cooking without stirring until firm ball stage (248 degrees). Beat egg whites until stiff, but not dry. Gradually pour about half of the syrup over the whites, beating constantly with an electric mixer. Cook remainder until soft crack stage (272 degrees). Slowly beat into first mixture. Add vanilla. Beat until mixture holds its shape. If necessary, allow mixture to stand about 5 minutes to stiffen. Add nuts. Drop by teaspoonful onto waxed paper. Makes about 40 pieces.



Appetizers and Side Dishes

Slow Cooker Garlic-Ginger-Hoisin Appetizer Ribs

Bruce Rosato, Sales

Ingredients

2-3 lbs Baby Back or St. Louis Style Spare Ribs
½ tsp. black pepper
½ cup Hoisin
¼ cup Soy Sauce
2 large cloves garlic – minced
2 Tablespoons fresh ginger – minced

Directions

Rub a whole rack of ribs with black pepper then, using high heat, broil in oven or grill until the meat starts to firm but is not cooked all the way through—about 20 minutes total with a few turns during the process. While the pork is cooking mix the rest of the ingredients. Allow the pork to rest until cool enough to handle then carve into individual portions (between each bone on the rack). Put the cut ribs into a slow cooker then pour over the sauce and use tongs to toss gently to distribute the flavor. Cover and set the slow cooker on low. Let 'em go for 5-7 hours depending upon how “falling off the bone” you like your ribs.



Appetizers and Side Dishes

Green Beans with Feta

Matt Smith, Marketing

Ingredients

1 lb fresh green beans, washed and trimmed
2 cloves chopped garlic
2T chopped white onion
½ cup chicken broth
4 oz feta cheese, crumbled
¼ cup chopped walnuts
1 T Olive Oil

Directions

Saute onions and garlic in olive oil until brown. Remove from pan, add green beans and chicken broth to pan, steam until tender. Toast walnuts in broiler for 2-3 minutes. Add feta, onions and garlic to green beans and broth and stir. Top with walnuts and serve.



Appetizers and Side Dishes

Colombian Buñuelos

Dan Struthers, Development

Ingredients

Vegetable oil for frying
¾ cup cornstarch
2 tablespoon yucca flour or tapioca starch
1 cup finely grated feta cheese
¼ cup finely grated Queso fresco or fresh farmer cheese
½ teaspoon sugar
Pinch salt
1 tablespoon milk

Directions

Place all the ingredients, except the oil in a medium bowl and mix well using your hands until soft dough is obtained. More milk may be used if dough is not soft enough. Substituting ¼ cup of parmesan cheese for a portion of the feta makes for nuttier flavor. Form small balls (1" to 1.5" diameter) using your hands.

If deep frying, set deep fryer to 350°F. Ease balls (5-6 at a time, depending on size of fryer) into oil, and let cook for 4-5 minutes, until golden brown (larger balls take more time for the center to cook). If pan frying, in a deep frying pan or pot, heat the vegetable oil to 300°F (Warm, not very hot). Carefully drop the balls in the warm oil. Cover the pot and after about 3 to 4 minutes, turn the heat up and fry until golden brown.

Remove from the oil and drain on a plate lined with paper towels. Serve warm with hot chocolate or coffee!



Appetizers and Side Dishes

Chili Cheese Dip

Michael Wilson, IT

Ingredients

1 (15-ounce) can Chili
1 (8-ounce) package cream cheese, cut into cubes and softened
1 cup finely shredded Cheddar cheese
Corn chips

Directions

Heat chili according to package directions. Pour $\frac{1}{2}$ of warm chili into bottom of 8x8-inch baking dish; top with cream cheese. Spoon remaining chili over cream cheese. Top with shredded cheese. Serve with corn chips.



Appetizers and Side Dishes

Candied Sweet Potatoes

Jim Walker, Sales

This is one of my very favorite dishes in the whole world! If possible, use fresh sweet potatoes, but it will still be delicious if you use the canned variety.

Ingredients

2 medium-size sweet potatoes (see Note), peeled and diced into 1 ½ – 2-inch cubes
1 cup water
¼ cup sugar
¼ cup packed light brown sugar
4 tablespoons unsalted butter, in all
1 ½ tablespoons vanilla extract
Juice and grated rind from ⅛ lemon

Directions

In a 1-quart saucepan combine the sweet potatoes, water, sugars, 2 tablespoons of the butter, vanilla, and lemon juice and rind. Cover and cook over medium heat for 30 minutes, stirring occasionally. Uncover and cook until the potatoes are fork tender, about 10 minutes. Add the remaining butter and stir until completely melted. Cook uncovered until sauce is thick, about 2 minutes more.

Note: If fresh sweet potatoes are not available you may substitute 1 (15 ounce) can sweet potatoes packed in syrup. To use canned sweet potatoes, drain them, reserving ½ cup of the syrup. In a 1-quart saucepan place the reserved syrup, ⅓ cup sugar, 4 tablespoons unsalted butter, 1 tablespoon vanilla extract, and the juice and grated rind from ½ lemon. Cook over high heat for 2 minutes, whisking frequently. Add the sweet potatoes and reduce the heat to very low. Cover and simmer for 10 minutes. Remove the cover and cook until the mixture is reduced to 1 cup, about 10 minutes more, stirring occasionally and being careful not to break up the potato pieces. Makes about 1 cup (if using fresh sweet potatoes)



Appetizers and Side Dishes

Mini-Caviar Parfaits

Jim Walker, Sales

Ingredients

½ cup sour cream
1 medium avocado, diced
2 tablespoons minced red onion
2 ½ teaspoons lemon juice
¾ teaspoon chopped fresh dill
Salt and pepper to taste
1 small plum tomato, seeded and finely chopped
1 large hard-cooked egg, peeled and finely chopped
1 (2-oz.) jar black caviar, chilled and drained
Thin breadsticks, assorted crackers

Directions

Spoon sour cream into a 1-qt. zip-top plastic bag. Snip 1 corner of bag to make a small hole; pipe sour cream into 6 (2-oz.) shot glasses. Combine avocado and next 3 ingredients in a bowl. Mash with a fork, and season with salt and pepper to taste. Spoon avocado mixture over sour cream in shot glasses. Top each with tomato, egg, and ½ to 1 tsp. caviar. Reserve remaining caviar for another use. Serve parfaits with breadsticks and assorted crackers.

Party Tip: We used less expensive, shelf-stable lumpfish caviar found near the canned tuna. It costs around \$5 for a small jar. Another affordable choice is salmon caviar. Its bright orange color would look stunning atop each parfait. Try fresh caviar if your seafood department stocks it. It may cost a tad more, but you only need a few teaspoons.

Breakfast Recipes



Crustless Quiche

Todd Drollinger, Support

Ingredients

1-2 tablespoons bread crumbs
6-8 ounces bacon (about 5-8 slices) cut into 1/2-inch pieces
3 slices ham diced (approx 2/3 cup) Ham was oval shaped 3" x 5" about 1/8 - 1/4 inch thick
1 cup steamed tender or boiled tender broccoli (in boiling water approx 4 min) diced (optional) and squeezed of excess water
1 small sweet onion diced fine (approx 1 cup) (optional)
8 ounces sharp cheddar cheese, grated (approx 1 cup)
6-8 large eggs (depending on how many added ingredients you add)

Note: on the Milk\Cream: You need 1 1/2 cups of milk at most in total (at least 1% preferred)
You can use any combination of milk / half n half / heavy cream / 2% or whole milk.

1/2 teaspoon table salt
1/2 teaspoon pepper
1-2 tablespoons fresh chives diced fine (optional)
1/4 - 1/2 teaspoon fresh thyme (optional)
2-3 tablespoons diced green chilies (from a can is fine) (optional)

Directions

Adjust oven rack to center position and heat oven to 375 degrees. Spray 9 inch pie dish (or 8x8 inch or 9x9 inch dish) with non-stick spray or very thin coating of butter. Then add 1-2 tablespoons of bread crumbs and tilt the pie dish around to coat bottom with bread crumbs. Tap out any excess.

Fry bacon in skillet over medium heat until crisp and brown, about 5 minutes. Transfer with slotted spoon to paper towel-lined plate. If using ham slices and to get some of the extra water out you can either microwave on high for approx 2 min and then press with paper towel to removing any moisture or after bacon is done cooking then put ham in same pan and cook for 2 to 4 minutes flipping ham half way thru.

If using onion, then reserve 2 tablespoons of bacon grease and pour the rest out and then add the onions and green chilies (if using) and cook 4-5 minutes stirring occasionally. In a separate bowl, combine eggs, cream, milk, salt, pepper, chives and thyme. If you are using onions \ green chilies then add them to this mixture when finished cooking. Spread thin layer of cheese to cover bottom of pie dish and then evenly add in any order the diced broccoli, the diced bacon, the diced ham over bottom of pie dish. Pour in egg mixture and top with any remaining cheese making sure to press cheese so that it is covered by the custard mixture.

Bake until lightly golden brown and a knife blade inserted in to the center comes out clean, and center feels set but soft like gelatin, 40 - 45 minutes. Transfer quiche to rack to cool for 15 minutes. Serve warm or at room temperature.

Breakfast Recipes



Breakfast Egg Casserole

Arun Thomas, Development

Ingredients

10-12 eggs
½ cup flour
1 tsp baking powder
½ tsp salt
One stick of butter
1 pound grated jalapeño pepper jack cheese
1 pound fat free cottage cheese (this recipe has PLENTY of fat, so this is a good place to cut some)
1 4oz can chopped green chilis (these are not hot)
Half of a 4 oz can of chopped jalapeños (these will make it spicy)

You can also add ham, bacon, green onions, mushrooms, sausage, etc.

Directions

Melt 1 stick butter or margarine—set aside. Beat eggs until light, then add in flour, baking powder, salt. Then add in melted butter, grated jalapeño pepper jack cheese, cottage cheese, green chiles and chopped jalapeños. Pour into a sprayed 9 x 13 glass pan. Bake at 350 for 45-40 minutes until browning all over and puffy.

Can be made, kept in refrigerator overnight and cooked the following morning.



Breakfast Casserole

David Harvey, Sales

Ingredients

4 slices white bread
Butter, for greasing
1 pound mixed mild and medium sausage, such as Salt Lick sausage
2 cups half-and-half
1 teaspoon dry mustard
½ teaspoon salt
Pinch of pepper
Dash hot sauce
6 beaten eggs
8 ounces fresh mushrooms, sliced, optional
1 ½ cups thinly sliced, cooked unpeeled red potatoes
1 cup grated Cheddar
1 cup grated Monterey Jack cheese

Directions

Cube the bread and place it in a lightly greased 8-by-11-by-2 inch casserole. Fry the sausage until it is almost browned completely and drain on some paper towels. Mix the half-and-half, dry mustard, salt, pepper, hot sauce and eggs together. Layer the sausage over the bread and top with a generous layer of potatoes. If you are using mushrooms, layer them in before the potatoes. Sprinkle the cheeses on the top. Pour the beaten egg mixture over the casserole. Cover and refrigerate 1 hour to overnight. Preheat the oven to 350 degrees F. Bake the casserole until it is set and does not jiggle in the middle, 30 minutes.